

## Domowe 1.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4.4**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%)   | 80 %  | 5   |
| Grain | Vienna Malt          | 2 kg (26.7%)   | 78 %  | 8   |
| Grain | Pszeniczny           | 0.25 kg (3.3%) | 85 %  | 4   |
| Grain | Melanoiden Malt      | 0.25 kg (3.3%) | 80 %  | 39  |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northern Brewer | 60 g   | 60 min | 7.6 %      |

### Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Omega Hot Head | Ale  | Slant | 175 ml | własne     |

### Extras

| Type   | Name       | Amount  | Use for | Time   |
|--------|------------|---------|---------|--------|
| Fining | Whirlflock | 11.67 g | Boil    | 10 min |